

U.S.C. § 112, second paragraph. In light of the amendment above and the argument below, Applicants respectfully request reconsideration.

§ 112, First Paragraph

Claims 1 - 5, 8 - 11 and 13 are rejected on the ground that the specification "while being enabling for a method of reducing photooxidation or air oxidation of a food product comprising the step of dispersing within the product an antioxidation composition comprising an amino acid of lysine or aspartic acid, a metal ion CaO, MgO and/or ZnO, and a carboxylic acid of malic acid, citric acid or succinic acid, does not reasonably provide enablement for a method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the product an antioxidation composition comprising any amino acid, any metal ion, and any organic acid." While not agreeing with the Examiner's characterization of the specification, Applicants have amended the claims in compliance with the Examiner's remarks.

§ 112, Second Paragraph

Claims 1 - 5, 8 - 11, and 13 are rejected under 35 U.S.C. § 112, second paragraph as being indefinite.

Applicants have amended claim 1 to include a
"outcome of the process" step.

Claim 1 has been amended, in compliance with the
§ 112, first paragraph rejection above, and is believed
to make the Examiner's rejection at paragraph 6 moot.

Claims 9 and 11 have been amended in light of the
Examiner's remark at paragraph 7.

Claim 13 now depends from claim 8.

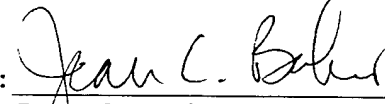
As the application is believed to be in condition
for allowance, Applicants respectfully request allowance.
If any fees are necessary, Applicants direct that they be
charged to Deposit Account 17-0055.

Respectfully submitted,

Joel I. Dulebohn, et al.

August 6, 2002

By:



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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Joel I. Dulebohn, et al.
Serial No.: 09/669,418
Filed: September 25, 2000
For: METHOD FOR PREVENTING PHOTOOXIDATION
OR AIR OXIDATION IN FOOD,
PHARMACEUTICALS AND PLASTICS
Group Art Unit: 1653
Examiner: C. Kam

Commissioner For Patents
Washington, D.C. 20231

MARKED UP COPY OF THE CLAIMS

1. (Twice Amended) A method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the food product an antioxidation composition comprising [at least one amino acid, at least one metal ion, and at least one organic acid] an amino acid selected from the group consisting of lysine or aspartic acid, a metal ion selected from the group consisting of CaO, MgO and ZnO and an organic acid selected from the group consisting of malic, citric or succinic acid, the composition added in an amount between 0.001% and 2% (w/w) of the food, wherein photooxidation or air oxidation is reduced.

9. (Twice Amended) The method of claim 8, wherein the [range] level of the composition is 0.01% to 1.0% and

wherein the composition is 65% solid solution of lysine:magnesium ion:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.

11. (Twice Amended) The method of claim 10, wherein the [range] level of the composition is from 0.1% to 0.5% and wherein the composition is cream of lysine:calcium ion:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.

13. (Amended) The method of claim [12] 8, wherein the [range] level of the composition is between 0.01% and 2%.